

WHAT'S FEAST?

Driven by overproduction and overconsumption, the foodscapes that feed us contribute to environmental damage, public health epidemics, loss of biocultural diversity, and the erosion of food security and sovereignty. The ways in which food is provided, consumed and governed need urgent change, but we lack real understanding of how agrifood transitions emerge and take root, or of the role of existing and alternative institutions, social practices, and economic arrangements in advancing sustainability transitions. The **FEAST** project takes a transdisciplinary approach to explore the reality of, and potential for, sustainable agrifood transition in Asia (Japan, Thailand, Bhutan, and China).

FEAST research seeks to answer the following broad questions:

1. How do societies change, or transition, toward desirable futures?
2. How are sustainable agrifood transitions (consumption, production, and governance) catalyzed, take root, and scale-up?
3. What do sustainable agrifood transitions mean for the experience of everyday life and the co-creation of alternative lifeworlds?

Taking a lifeworld perspective, we analyze patterns of food consumption, the socio-cultural significance of food-practices, and the potential of consumer-based agency to change deeply held cultural notions and regional food systems. We seek knowledge and mechanisms that can redefine the notions of long-term food security, well-being, and the “good life.”

LiFEworlds of Sustainable Food Consumption and Production: Agrifood Systems in Transition



FEAST


Enough is as good as a feast

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SOCIETAL IMPACT

FEAST research contributes to the co-creation of real-world “lighthouses” that will continue to inspire and motivate sustainability transitions beyond the life-span of the project.



New institutions for creating local food policy - civic food networks and food policy councils

Sustainable diet guidelines for Japan

Community Toolkits to map and analyze regional food systems

Co-designed regional food eco-label

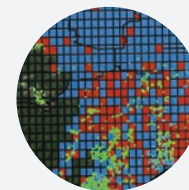
New food product-specific datasets on environmental, social, and public health impacts accessible through a smartphone app



WORKING GROUPS

1 Food system mapping & modeling

Maps the food flows of contemporary food systems at different scales and potential regional foodsheds. Provides insight on how we might eat in the future.



2 Collaborative approaches to food citizenship

Investigates sustainable agrifood transitions through participatory approaches and future visioning toward new local food governance (civic food networks, food policy councils) and alternative social practices.



3 Agroecological strategies in policy and practice

Explores agroecological production through the lens of national and regional agricultural policy and expansions of/shifts in producer strategies and practices.



4 Supporting tools for sustainable regions

Co-designs tools –food labels, CSR, carbon valuation- for integrating ecologically sound production practices with unique market support structures to revitalize rural communities.



5 Transparent food chains

Works with key stakeholders in the food industry to develop data on food products’ environmental, social, and health impacts. Developing an app to tell the “backstory” of the food we eat.

